Hotpoint

Instructions for Installation and Use

BE32
Ceramic Hob

Note: Ensure that the hob unit is securely fixed to the worktop before use.

To the User
You must read the instructions prior to using the appliance and then retain them for future reference.

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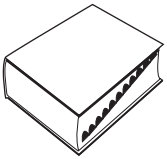
Retention of this Instruction Book

This Instruction Book must be kept handy for reference as it contains important details on the safe and proper use of the appliance.

If you sell or pass the appliance to someone else, or move house and leave it behind, make sure this Book is also provided so the new owner can become familiar with the appliance and safety warnings.

Introduction

Your new hob is guaranteed* and will give lasting service. This guarantee is only applicable if the appliance has been installed in accordance with the installation instructions detailed in this booklet.



To help make best use of your cooking equipment, please read this booklet carefully.
The hob is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

When first using the hob ensure that the room is well ventilated (e.g. open a window or use an extractor fan) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the smell has ceased. This odour is due to temporary finish on elements.

May we wish you many years of carefree successful cooking.

*** The guarantee is subject to the provisions that the appliance:**

- **(a) Has been used solely in accordance with the Users Instruction Book.**
- **(b) Has been properly connected to a suitable supply voltage as stated on the rating plate attached to this equipment.**
- **(c) Has not been subjected to misuse or accident or been modified or repaired by any person other than the authorised employee or agent.**
- **(d) Has been correctly installed.**

This appliance conforms to the following EEC Directives:

CE

Low Voltage Equipment
73/23/EEC
93/68/EEC

Electromagnetic Compatibility
89/336/EEC
92/31/EEC
93/68/EEC

Safety Information

When used properly your appliance is completely safe but as with any electrical product there are certain precautions that must be observed.
PLEASE READ THE PRECAUTIONS BELOW BEFORE USING YOUR APPLIANCE.

Always

- Remove all packing from the appliance before switching on for the first time.
- Understand the controls prior to using the appliance.
- Turn controls **off** when not in use.
- Always place pans centrally over the hotplate making sure handles are kept away from the edge of the hob and cannot become heated by other hotplate/pans.
- Always take care to avoid heat/steam burns when operating the controls.
- Always turn off the electricity supply at the wall switch and allow the appliance to cool before cleaning.
- Always keep the appliance clean as a build up of grease or fat from cooking can cause a fire.
- Always follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- Always keep ventilation slots clear of obstructions.
- Always refer servicing to a qualified appliance service engineer.
- Always turn off the appliance at the wall switch should any glass panel (if fitted) crack or shatter and then DO NOT USE THE APPLIANCE until repaired.

Safety Information

Never

- Never leave children unsupervised where a cooking appliance is installed as all surfaces will be hot during and after its use.
- Never allow anyone to sit or stand on any part of the appliance.
- Never store items above the appliance that children may attempt to reach.
- Never leave anything on the hob surface when unattended and not in use.
- Never heat up unopened food containers as pressure can build up causing the container to burst.
- Never store chemicals/food stuffs, pressurised container in or on the appliance, or in cabinets immediately above or next to the appliance.
- Never place flammable or plastic items on or near the hob.
- Never fill a deep fat frying pan more than 1/3 full of oil, or use a lid.
  DO NOT LEAVE UNATTENDED WHILE COOKING.
- Never use the appliance as a room heater.
- Never dry any items on the hob.
- Never install the appliance next to curtains or other soft furnishings.
- Never use steam cleaners.

Safety Advice In Case Of A Chip-Pan Fire

In the event of a chip pan fire or any other pan fire.

1. TURN OFF THE COOKER APPLIANCE AT THE WALL SWITCH.
2. COVER THE PAN WITH A FIRE BLANKET OR DAMP CLOTH, this will smother the flames and extinguish the fire.
3. LEAVE THE PAN TO COOL FOR AT LEAST 60 MINUTES BEFORE MOVING IT. Injuries are often caused by picking up a hot pan and rushing outside with it.

NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE as the force of the extinguisher is likely to tip the pan over.

Never use water to extinguish oil or fat fires.

Using Your Hob

Choice Of Utensils

Every Electric Hob deserves the right choice of utensils. We recommend for optimum performance the use of good quality utensils.

PANS SHOULD NOT:

Be concave (bowed in)

Be convex (bowed out)

Be rimmed

Be deeply ridged

But essentially Flat

Always ✓	Never ✗
● Use good quality flat-based cookware on all electric heat sources.	● Use gauze, metal pan diffusers, asbestos mats and stands e.g. Wok stands – they can cause overheating.
● Ensure pans have clean, dry bases before use.	● Use utensils with skirts or rims e.g. buckets and some kettles.
● Ensure pans match size of heating area.	● Use badly dented or distorted pans.
● Remember good quality pans retain heat well, so generally only a low or medium heat is necessary.	● Leave an element switched on when not cooking. ● Cook food directly on the hotplate.
● Ensure pan handles are positioned safely and away from heat sources.	● Drag or slide utensils across the hob surface.
● Lift pans, do not drag.	● Place large preserving pans or fish kettles across two hotplates.
● Use pan lids except when frying.	
● Deal with spillage immediately but with care.	● Place plastic vessels or utensils on a hot hob.
	● Use the hob as an area for storage

✓ ✗

Always place pans centrally on the hotplate

Using Your Hob

THE BEST COMBINATIONS

This table is a general guide to the types of pan suitable for different types of hobs and cookers. Remember pans should be good quality, with smooth, flat bases. For any further information refer to manufacturers' instructions.

Saucepan Types	Suitability
Aluminium	✓
Stainless steel with single layer copper base	✓
Stainless steel with sandwich bases of aluminium and stainless or aluminium and copper.	✓
Enamelled steel	✓
Enamelled Aluminium	✓
Enamelled based cast iron	✓ **With Care**
Cast Iron	✗
Copper	✗
Toughened glass or ceramic / glass / pottery	Not Recommended
Mild steel, Ferro-magnetic or stainless with a magnetic sandwich base	✓

Hob Spillage Notes

1. Always clean up any spillage immediately with a clean cloth or a paper towel to avoid unnecessary damage to the hob. Extreme care should be taken to avoid steam burns and hot surfaces when cleaning spillage from the hob.

2. When cooking food that contains sugar (most food) or syrup, use a utensil which is large enough to prevent boil over or spillage. **Sugar spillage will permanently damage the hob and therefore should be cleaned off with care immediately.** If sugar spillage has occurred, remove it as long as it is still hot with a metal safety razor scraper. This will avoid any damage.
   NEVER LET IT COOL BEFORE REMOVING.

3. Always ensure that the base of the utensil is dry before placing on the hob.

Extreme caution should be used when cleaning the hot hob!

Using Your Hob

NEVER allow aluminium foil to be in contact with the hob surface when in use.

Setting the Hotplate

Step 1 Place the saucepan centrally on the required hotplate.
Step 2 Turn the associated hotplate control to the required setting.
Step 3 When you have finished, turn the hotplate control knob to the OFF position **O.**

DO NOT allow young children near to the cooker when the it is in use as the surfaces get extremely hot!

Guide To Using The Hotplates

Setting	Type Of Food
1	Melting butter, chocolate,etc.
1 or 2	Heating food gently. Keeping small amounts of water simmering. Heating sauces containing egg yolk and butter. Simmering stews, meat, fish vegetables and fruit.
3	Heating solid and liquid foods. Keeping water boiling. Thawing frozen vegetables. Making 2-3 egg omelettes.
4 or 5	Cooking food just above simmering. Maintaining a rolling boil for preserve making.
5 or 6	Sealing meat and fry fish.
6	Frying potatoes. Boiling water. Deep fat frying Dissolving sugar for preserve making.

Deep Fat Frying Safely

1. Use a deep pan, large enough to completely cover the appropriate heating area.
2. Never fill the pan more than one third full of oil.
3. Never leave oil or fat unattended during the heating or cooking period.
4. Never try to fry too much food at a time, especially frozen food. This lowers the fat temperature too much resulting in greasy food.
5. Always dry food thoroughly before frying, then lower it slowly into the hot oil or fat. Frozen foods in particular will cause the fat to froth and spit if added to quickly.
6. Never heat fat or fry with a lid on the pan.
7. Keep the outside of the pan clean and free of streaks of oil or fat.

Using Your Hob

The hob has four cooking areas which are indicated on the hob glass. There is also an on/off light which comes on when one or more of the cooking areas are switched on.

The knobs can be rotated in either direction to provide fully variable heat control.

All models also have a hot hob warning light, to indicate when any heating area may be hot. This illuminates when any control is switched on and remains illuminated for some time after switching the control off.

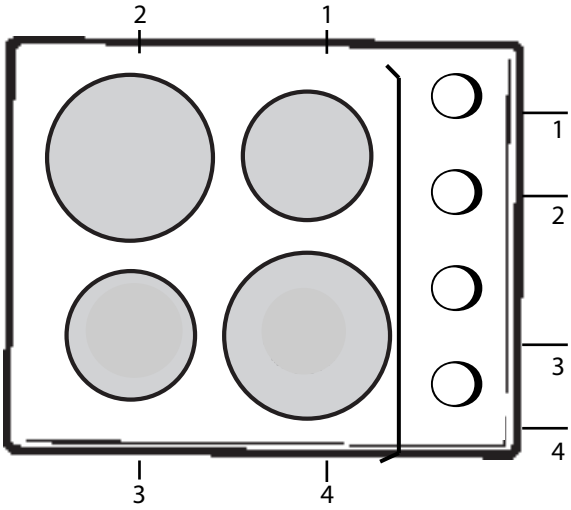
Hob Units - Features

The rating plate for all models is situated on the underside of the base panel.

Model No. BE32 240V

Heating Areas:
(1) 1.2kW
(2) 1.8kW
(3) 1.2kW
(4) 1.8kW

230 - 240V ~ 5.5 - 6.0 kW
50Hz



Using Your Hob

In the unlikely event of a crack (no matter what size) appearing in the ceramic surface switch of the electricity supply to the appliance IMMEDIATELY and contact your Service Centre.
DO NOT USE THE APPLIANCE UNTIL IT IS REPAIRED!

Do not leave a hotplate turned on when you are not cooking as this makes it harder to clean the ceramic surface. Temperature cut-outs are built into the hob elements to protect them from over heating. After several minutes with the control setting on **FULL** the temperature cut-out switches the element **OFF** and **ON** continuously. This protects the hob element against the build-up of excessive heat in the cooking area.

Care should be taken when using any pans on a ceramic surface not to drag and cause scratching.

Tip: Only use stainless steel pans with copper or aluminium and copper sandwich bases in accordance with the manufacturer's recommendations. The base of the pan and the hob surface must be cleaned and the hob surface conditioned after every use. If these recommendations are not followed a thin copper layer will build up on the hob surface which if not cleaned after each use will result in permanent marking of the hob surface.

Something Wrong ?

Before contacting your Hotpoint Service Centre / Installer, check the following; there may be nothing wrong with your appliance.

PROBLEM	CHECK
Nothing works	Is the main wall switch to the cooker turned on ?. If a control is on, the adjacent 'hob on' lamp will illuminate.
Hotplates are slow to boil or will not simmer	Check that your pans conform with the recommendations detailed in this book.

Disposal of your product

To minimise the risk of injury to children please dispose of your product carefully and safely. Remove all doors and lids (where fitted). Remove the mains cable (where fitted) by cutting off flush with the appliance and always ensure that no plug is left in a condition where it could be connected to the electricity supply.
To help the environment Local Authority instructions should be followed for the disposal of you product.

Care And Cleaning

SWITCH OFF THE ELECTRICITY SUPPLY BEFORE CLEANING.BEFORE SWITCHING ON AGAIN, ENSURE THAT ALL CONTROLS ARE IN THE OFF POSITION.

NEVER USE BIOLOGICAL WASHING POWDER, HARSH ABRASIVE, SCOURING PADS, AEROSOL CLEANERS OR OVEN CHEMICAL CLEANERS OF ANY KIND.

Cleaning Materials To Avoid

1. Household abrasive powders, e.g. Vim.
2. Oven chemical cleaners, aerosols and oven pads Caustic cleaners such as these will etch the surface and attack the metal frame.
3. Bath and sink cleaners may mark the surface

The Ceramic Hob

To reduce the amount of cleaning always ensure that the hob and cooking utensils are clean and dry before use. Regular use of cleaner conditioner is recommended for proper care and protection of the hob surface. Apply conditioner before using the hob for the first time. It contains a mild cleaning agent, so that subsequent applications may clean off soil and apply a protective film at the same time. For stubborn stains or heavy soiling use any of the following materials, and finish off with conditioner.

1. Cif, non-scratch scouring cream.
2. Liquid Gumption Kitchen Cleanser.
3. Special Powder Cleanser.

Powder Cleanser – Mineral deposits that are present in hard water, and some foods, may cause 'discolourations' that appear in the form of grey or brown stains. The stains sometimes appear to be in or under the glass surface. If there are some persistent stains after using any of the other recommended cleaning materials, powder cleanser may be applied, following the manufacturers instructions. **Do not** use abrasive cleaners or the powder cleanser on the painted metal framework.

Cleaner Conditioner – Regular use of the conditioner will make the surface easier to clean thus ensuring that years of heavy abrasive cleaning do not progressively dull the surface.
If the hob is scratched through accident or misuse, soil that collects will appear as fine brown lines; these are not fully removable but can be made less obvious by the daily use of cleaner conditioner. Cooking performance is in no way affected by scratches on the surface.
Pans with aluminium bases should be lifted rather than dragged across the hob surface. This will avoid metal rubbing off the pan onto the glass. Such marks are easily removed by the powder cleanser provided they are not subsequently baked on for long periods at high temperatures.

Control Knobs – Wipe over the knobs with a soft cloth wrung out in warm soapy water or mild non - abrasive cleaner. Then, after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

Painted Metal Surround Trim – Wipe over with a cloth wrung out in warm soapy water only. DO NOT USE ABRASIVES.

Stainless Steel

Wipe with a cloth wrung out in warm soapy water followed by a wipe with a cloth wrung out in clear water and then dried with a soft clean cloth.

Installation

WARNING - THIS APPLIANCE MUST BE EARTHED

All Hotpoint hobs are suitable for installation over any Hotpoint Build-in or Build-Under Ovens. Your hob should have been checked to ensure that the voltage corresponds with your voltage supply. This is stated on the rating plate, which is situated on the under side of the base panel. The appliance must be connected by a contractor/engineer such as one who is registered with the National Inspection Council for Electrical Installation Contracting (NICEIC). A suitable double-pole control unit with a minimum rating of 30A and a minimum contact clearance of 3mm should be used. This should be fitted adjacent to the cooker in accordance with the latest IEE regulations. Where a hob is fitted adjacent to an oven, a 45 amp Double Pole control switch should be used to feed both units via separate suitably rated cables.

The power supply cable should conform to B.S.6004 with a conductor size of 4.0mm^2. The control unit should be easily accessible in the event of an emergency. This appliance conforms to B.S.EN55014 regarding suppression of radio and television interference. The hob should be connected to the supply in such a way that it can easily be isolated for cleaning and servicing. The control unit should be positioned to the side of the hob and be readily accessible in case of an emergency.

If the hob is installed above an oven unit, the installer should also refer to the oven installation instructions in case any other mains cable is recommended for the hob.

Place the hob face down taking care not to damage the controls or hob surface. Access to the mains terminals is gained by removing the rear access cover. The mains cable must pass through the cable clamp adjacent to the terminal block. Sufficient cable should be used to allow the hob to be pulled out for servicing. Replace the screws and tighten.

Always check that the cable does not come into contact with the hob base. This can be achieved by routing the hob cable and securing it either to the cabinet side or rear wall in such a way that it cannot touch any part of the base. Always ensure that the cable between the hob and main switch is free from twists or kinks throughout its length.

SITING THE HOB

The hob is designed to fit into worktop and base unit(s) with a cutout as shown in Fig.1. Any obstruction such as supports or side panels must be removed to allow 50mm minimum depth below the worktop cutout. Any overhead surface of combustible material must not be closer than 650mm. Adjacent vertical walls or kitchen furniture must not be closer than 100mm to the edge of the cutout. Walls or other kitchen furniture closer than 100mm to the aperture edge should be protected by heat resistant materials (e.g. ceramic tiles). Surfaces to be avoided in close are bare or painted wood, plastic tiles and other wall covering likely to burn or stain. If a cooker hood is to be installed refer to the manufacturer's instructions regarding fixing heights.

Note: Due to many different types of installation, a mains cable is not supplied with this product. The installer will fit the correct type and length of cable.

Installation

FITTING THE HOB

Unpack the hob from the carton.
Remove the bag containing the sealing tape, fixing brackets and screws.
Fit the sealing tape around the edge of the cut-out in the worktop.
Lower the hob into the worktop ensuring the mains lead is fed into the base unit and is not trapped under the flanges.
Fix the hob to the worktop using the fixing brackets and screws (see Fig 2) ensuring that the insulating pads are fitted between the brackets and the worktop (see fig 2). The brackets can either be hooked into the base panel slots or used to form a bridge between the panel and the worktop. Brackets fitted in the corners can either be fitted across to the sides, front or back of the worktop.
NB Do not over tighten the hob clamps as distortion of the hob may occur.
Connect the hob to the electrical supply (see INSTALLATION).
Ensure that the hob is functioning correctly prior to use. Instruct the user in the operation of the hob.

Fig. 1

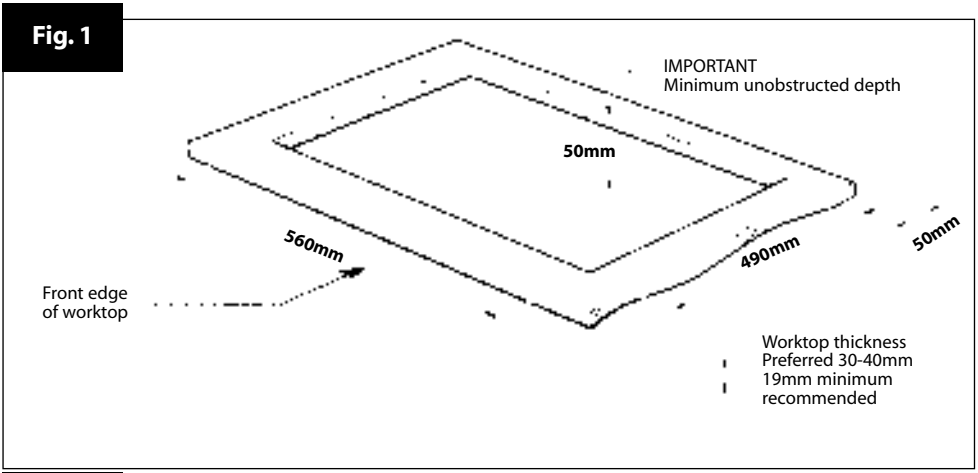
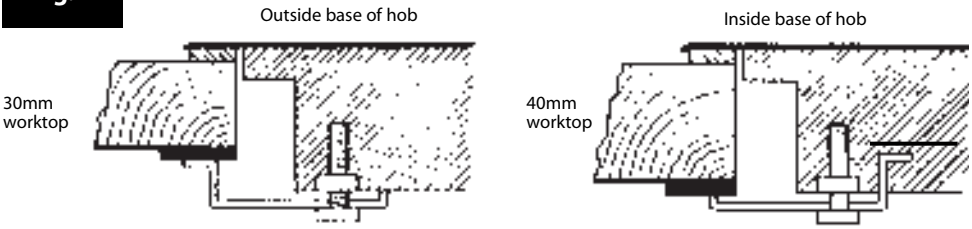


Fig. 2

FIXING CLAMP



Note: Do not over tighten the hob clamps as distortion of the hob may occur.

Key Contacts

Service

Hotpoint has the largest appliance manufacturer's service team in Europe, trained specialists directly employed by us to ensure your complete confidence.

Repair Service

UK: 08709 066 066

Republic of Ireland: 1850 302 200

You will be asked for the following information:-

Name, address and postcode.
Telephone number
Model / Serial number of the appliance
Clear and concise details of the query or fault
Place and Date of purchase

(Please keep the receipt as evidence will be required when the engineer calls).

Extended Warranty

To join: UK 08709 088 088

Republic of Ireland: 1850 502 200

Genuine Parts & Accessories Mail Order Hotline

UK: 08709 077 077

Republic of Ireland: (01) 842 6836

For further product information 08701 50 60 70

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Hotpoint

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